

CLAIMS

WHAT IS CLAIMED:

- 5 1. A reduced saturated fat lipid-based filling comprising:
 - (a) at least about 20% lipid, wherein said lipid is selected from the group consisting of non-digestible lipid, digestible lipid, and mixtures thereof; and
 - (b) from about 0.5% to about 35% crystallizing lipid.
- 10 2. A reduced saturated fat lipid-based filling comprising:
 - (a) at least about 20% lipid, wherein said lipid is selected from the group consisting of non-digestible lipid, digestible lipid, and mixtures thereof;
 - (b) from about 0.5% to about 35% crystallizing lipid; and
 - (c) the balance being optional ingredients.
- 15 3. A reduced saturated fat, lipid-based cheese filling comprising:
 - (a) from about 20% to about 60% lipid, wherein said lipid is selected from the group consisting of non-digestible lipid, digestible lipid, and mixtures thereof;
 - 20 (b) from about 0.5% to about 35% crystallizing lipid;
 - (c) from about 20% to about 75% dehydrated cheese powder; and
 - (d) from about 0% to about 55% bulking agent.
- 25 4. A food product comprising:
 - (a) the lipid-based filling of Claim 1, 2, or 3; and
 - (b) a substrate.
- 30 5. A sandwich biscuit comprising:
 - (a) the lipid-based filling of Claim 1, 2, or 3; and
 - (b) a top base cake; and
 - (c) a bottom base cake.
- 35 6. The sandwich biscuit of Claim 5, wherein said sandwich biscuit has a Vibration Test score of less than about 20% separation.